

LISTA DEI VINI

VINI ROSSI

Cabernet, Margaret - South Africa 35.00

a big delicious red, good tons, strong nose of paper and plum, and velvet finish.

Barolo, Olivero Mario - Piemonte 89.00

aged 24-36 months in French oak barrels this full bodied wine is a deep gemet color with orange highlights on th nose thee are spicy hits a long with maresco cherry, rose, violet.

Bodegas Nodus, En La Parra Bobal NV - Spain 39.00

on the nose cronos of ripe fruits or the forest with a light vanilla toostriss hints of licorice in specs on the palette its full badied well rounded.

Chianti, Piantaferro -Toscany 40.00

croma of cherry, tea, black paper with notes of dried cherries, ton and reo fruits.

Chianti, Marco Gavi - Piemonte 50.00

pleasant homoricus nose, note of cherry and violet.

Etna Rosso DOC, Sentieri Siciliani - Sicily 39.00

delicate notes of fruit mix with a spicy and mineral taste; average bodied exellent balance of taminis socialy.

Merlot, Margaret - South Africa 35.00

notes of black cherry with undertones of espresso chocolate, spice with a firm structure finish.

Merlot Travisana, IGT Bio Vegan - Veneto 49.00

a balance of lush and cleon notes chocolate and anise with a soft tamins, reveals sweet notes of blank fruit raisins. cherries and red licorice.

Montepulciano, Piantafermo- Abruzzo 37.00

aroma of reo bones, morel, black berry and plum; polete notes of licorice with a bitter almond finish.

Pinot Noire, San Joaquin - California 37.00

light, smooth, fruity wine with notes of schemes mixed bones with a tavor of coromalized ook.

Pinotage, Margaret - South Africa 35.00

dark damson fruits with on edge of prune plums and a tinge of black cherry combined with milk chocolate.

VINI BIANCHI

Chardonnay, Maryoret - South Africa 35.00

Layers of fresh citrus, smooth, vanilla and a sublime streak of butter and hits of oak.

all items are made from scratch, please inform your server of any allergies.

WIFI "LUNELLA RISTORANTE GUEST" | PASSWORD: LunellaRistorantePublic

LUNELLA

173 Mulberry St, New York, NY 10013 - 212.966.6639

LISTA DEI VINI

Chardonnay, San Joaquin - California 37.00

aged in stainless steel this wine is fruit power, clean and refreshing. aromas of granny smith apples, citrus, pear, and tropical fruit and light crisp finish.

Etna Bianco, Sentieri Siciliani - Sicily 70.00

made with native Carricante and Catarratto grape grown at high altitude. intense bouquet of apple and hawthorns mineral notes with an interesting finish of arise.

Langhe Arneis, Olivero Mario - Piemonte 59.00

aromas of pear, yellow Penon and grapefruit combined with notes of honey and saffron. it is rich and fruity, sepid with minerals pints and a long lasting aftertaste.

Laurentis Albarino - Spain 38.00

dry with a firm acidity notes of citrus, green apple, pear, and mineral.

Pecorino, Terre di Chieti Collezione Privata - Abruzzo 48.00

intense with complex hues of exotic fruit and soft notes of species. It is well structured with good acidity. great mineral notes and an explosion of exotic fruits on the finish.

Pinot Grigio, Bevi - Veneto 35.00

light to medium body, hints of mineral, strong notes of almond and citrus fruits, lemon.

Treviso BIO - Veneto 49.00

certified organic and vegan. dry apple and fig notes, slight bitter almond finish.

VINI ROSATI

Bardolino Chiaretto, Infinito Rosé, Santi - Veneto 38.00

pale pink in color with vivid red tints. intense, elegant, fragrant bouquet of ripe grapes with delicate aromatic notes of ripe strawberries, wild cherries and blackcurrants. balanced, very savory, fresh and fruity.

VINI FRIZZANTI

Prosecco Rosé DOC, Famiglia Pasqua, Extra Dry - Veneto 60.00

the elegance of Glera enhanced by the structure of Pinot Nero. Prosecco Rosé has a coppery color and a refined bouquet. On the palate is fresh and fruity with attractive scents raspberries.

Cuvee Spumante Brut, Tenute Leucosia Odisseo - Abruzzo 38.00

scent of intense floral with hints of flowers and fruits on the rose; flavor is soft, intense and balanced.

all items are made from scratch, please inform your server of any allergies.

WIFI "LUNELLA RISTORANTE GUEST" | PASSWORD: LunellaRistorantePublic

LUNELLA

173 Mulberry St, New York, NY 10013 - 212.966.6639